

GRILLED SALMON WITH GREEN BEANS

Preparation: 15 minutes | Cooking: 15 minutes | Servings: 2

INGREDIENTS

6 garlic cloves, minced
2 salmon fillets
(4 ounces each)
1 medium lemon,
thinly sliced
3/4 pound fresh green
beans, trimmed
1/2 cup finely
chopped onion
2 tablespoons
rice vinegar
2 tablespoons water
2 teaspoons minced
fresh gingerroot
2 teaspoons honey
2 teaspoons olive oil
1/4 teaspoon salt
1/8 teaspoon pepper



INSTRUCTIONS

Preheat oven to 325 degrees. Mix lemon juice, rice vinegar, 3 garlic cloves minced, gingerroot, honey, half the salt, and pepper. Place each salmon fillet on an 18x12-inch piece of heavy duty foil; fold up edges of foil to create a rim around the fish. Spoon lemon juice mixture over salmon; top with lemon slices. Carefully fold foil around fish, sealing tightly. Place packets in a 15x10x1-inch pan. Bake until fish just begins to flake easily with a fork, 15-20 minutes. Open foil carefully to allow steam to escape. Meanwhile, place green beans, water and oil in a large skillet; bring to a boil. Reduce heat; simmer, covered, 5 minutes. Stir in remaining ingredients; cook, uncovered, until beans are crisp-tender, stirring occasionally. Serve with salmon.